La Quercia

10692 - Guanciale Americano

La Quercia Guanciale is a cured pork bacon made from the fatty and tender tissues of the jowl or cheek. Named for the Italian word for cheek 'guancia', this Italian favorite is dry cured in salt, pepper and spices for a minimum of 6 weeks, which gives it a stronger flavor than pancetta. When cooked into traditional Italian sauces, the fat is rendered away and the sauces are inf...



MARKETING

Guanciale is an authentic Italian cured pork meat product made from the fatty and tender tissues of the jowl or cheek. It is dry cured in salt, pepper and rosemary for a minimum of 6 weeks which gives it a stronger flavor than pancetta.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
QJ2AE	00824843019414	2/4 LB

Brand	Brand Owner	GPC Description
La Quercia	La Quercia LLC	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
8.2 LBR	8 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
6 INH	12 INH	16 INH	0.67 FTQ	08x12	234 Days	35 FAH / 37.5 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

See label for suggestions------

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - UN
- Peanuts - UN
- Eggs - UN
- Tree - UN
- Soybean - UN
- Fish - UN
- Wheat - UN
- Shellfish - UN
- Sesame - UN
- Crustaceans - UN
- Molluscs - UN

INGREDIENTS

Pork, Sea Salt, Spices

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION